



Post Office Box 160  
Lemoore, California  
USA 93245-0160  
Telephone (559) 924-6500  
Facsimile: (559) 924-0178

August 6, 2005

Mr. Arthur Neal  
Director, Program Administration  
National Organic Program  
USDA-AMS-TMO-NOP  
1400 Independence Ave., SW. Room 4008  
So., Ag Stop 0268  
Washington, DC 20250  
Sent by email to [National.List@usda.gov](mailto:National.List@usda.gov)

Dear Mr. Neal and the National Organic Standards Board:

SK Foods manufactures organic diced tomatoes, tomato paste, tomato based pasta sauces, tomato based salsa sauces and a variety of canned tomato products. Our State of California Organic Processed Product Registration numbers are 18776 and 4419 for our production facilities in Lemoore California and Williams California respectively.

This letter is in reference to the National Organic Program, Sunset Review, docket number TM-04-07. SK Foods supports the continued allowance for citric acid, calcium chloride, chlorine dioxide and sodium hydroxide.

Ingredients used at SK Foods from the non-synthetic substances list NOP205.605(a) include citric acid and calcium chloride. Citric acid is an ingredient used to control pH of the finished product. Calcium chloride is an ingredient used as a firming agent for whole tomato and diced tomato products.

Sanitizers used at SK Foods from the synthetic substances list NOP205.605(b) include chlorine dioxide and sodium hydroxide. Chlorine dioxide is a chemical used to treat water at levels that meet EPA drinking water standards. Sodium hydroxide is a common cleaning compound that is fully rinsed from food contact surfaces prior the manufacture of organic products on our lines.

If you have any questions regarding our support for the continued use of these materials for organic products please do not hesitate to contact me.

Respectfully,  
Glenn Long  
Director of Quality Assurance  
SK Foods  
(559)924-6508

August 2, 2005

Arthur Neal  
Director, Program Administration  
National Organic Program  
USDA-AMS-TMO-NOP  
1400 Independence Ave., SW. Room 4008  
So., Ag Stop 0268  
Washington, DC 20250

Email: [National.List@usda.gov](mailto:National.List@usda.gov)

Fax: (202) 205-7808

Dear Mr. Neal and National Organic Standards Board:

This letter is in reference to the National Organic Program, Sunset Review, Docket number TM-04-07. SK FOODS supports the continued allowance of the following substance(s):

Name of Substance	Location on National List 205.605(a), 205.605(b), 205.606)	Reason for continued allowance.	Supporting Documents (List any research/ documentation supporting the necessity of using this material or the lack of OG alternatives to this material. Leave blank if you have none.
Citric Acid	205.605(a)	Ingredient required for pH control	Recipe
Calcium Chloride	205.605(a)	Ingredient used as a firming agent	Recipe
Chlorine Dioxide	205.605(b)	Sanitizer used in compliance with EPA drinking standards	SSOP
Sodium Hydroxide	205.605(b)	sanitizer	SSOP

Sincerely,

Glenn Long

Cc: Organic Trade Association  
National Organic Standards Board

**Attachment: "Evaluation Criteria for Substances Added to the National List"**

Attached is the website that contains the "Evaluation Criteria for Substances Added to the National List". It is highly suggested that this evaluation be submitted with comments.  
[http://www.ams.usda.gov/nop/Newsroom/SunsetDocFedReg06\\_05.pdf](http://www.ams.usda.gov/nop/Newsroom/SunsetDocFedReg06_05.pdf)